



MN
Domaine
Michel NOËLLAT

Appellation

Village

Grape Variety

100 % Pinot Noir

Serving Temperature

13° to 15°

Winemaking

Manual harvest, 100% destemmed

An initial cold pre-fermentation phase for 3 to 5 days

Next fermentation in stainless steel temperature regulated vats for 18 to 20 days

Aged for 12 months in 30% new oak barrels

Bottled by the Domaine

Vineyards

1,25 hectares, with the vines averaging 40 years in age

A clay-limestone soil

Tasting Notes



The vermilion color already reveals the finesse of this vintage



Heady notes of iris and macerated cherries



Round palate, supported by a touch of sweetness

Gastronomy

To be enjoyed with a rib steak, or white meats

Ageing

Between 3 to 6 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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